

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY / DECK 6 / DISHWASH AREA	28	2	No	<p>THE IN USE DISHWASH AREA WAS OVER LOADED AND TRAYS OF SOILED DISHES WERE LEFT ON TOP OF TRASH CANS ON THE WAITER SIDE OF THE SOILED DISH DROPOFF.</p> <p>DISHWASHER RACKS WERE NOTED SETTING DIRECTLY ON THE DECK.</p> <p>ONLY ONE DISHWASHING AREA WAS OPEN DURING THE INSPECTION.</p> <p>Two locations will be open to avoid over loading of dish wash area on turnaround day. All personnel involved has been advised for correct work practices. (This remark has been rectified and actioned the same day).</p>
2	MAIN GALLEY / DECK 6 / PASTRY	33	0	No	<p>THERE WAS AN OPEN SEAM ON THE PILLAR WHERE THE STAINLESS STEEL SHEETING HAD SEPARATED FROM THE PROFILE.</p> <p>Seam has been closed and steel sheeting is back in place. (Work completed on Feb. 25th).</p>
3	CREW GALLEY / DECK 5	34	0	No	<p>THERE WAS WATER LEAKING FROM THE JACKETED PART OF ONE OF THE STEAM KETTLES.</p> <p>Steam kettle found not leaking because of technical defect. Leaking is caused temporarily by immediate closing of steam valve causing excessive condensation at the bottom of the kettles.</p>
4	CREW MESS	30	0	No	<p>THE DOOR TO THE WOMEN'S TOILET ROOM WAS NOT SELF CLOSING.</p> <p>A new door spring for self closing has been fitted on Feb. 25th.</p>
5	HOUSEKEEPING	*	0	No	<p>THE NOROVIRUS CONTROL PLAN AND RECORD KEEPING WAS EXCELLENT. THE VESSEL AND COMPANY HAVE ESTABLISHED NOROVIRUS COMMITTEES TO REVIEW ACTIONS, AND PLANS PERFORMED ON BOARD.</p>
6	GENERAL	*	0	No	<p>DISPENSERS OF ALCOHOL HAND-SANITIZER WERE LOCATED AT VARIOUS LOCATIONS FOR BOTH PASSENGER AND CREW USE.</p> <p>THE CREW HAS BEEN TRAINED THAT THIS HAND SANITIZER IS NOT A SUBSTITUTE FOR PROPER HANDWASHING BUT IT MAY CAUSE A FALSE SENSE OF SECURITY TO THE PASSENGERS. THIS IS ESPECIALLY TRUE IN THE CONTROL OF NOROVIRUS SINCE THE VIRUS IS NOT DESTROYED BY ALCOHOL.</p>
7	LIDO GALLEY	20	0	No	<p>THE INTERIOR OF THE DEEP FRYER WAS SOILED WITH FOOD AND GREASE.</p> <p>Deep fryer was cleaned immediately after the inspection.</p>
8	LIDO GALLEY	21	1	No	<p>THE DOOR SEAL ON THE CONVOTHERM OVEN WAS BROKEN AND MISSING IN SOME AREAS.</p> <p>A new gasket has been fitted on Feb. 25th.</p>
9	LIDO GALLEY	21	1	No	<p>PEELING SEALANT WAS NOTED ON THE HOODS THROUGHOUT THE GALLEY.</p> <p>Sealant has been removed and new 3M sealant has been applied where necessary on Feb. 25th.</p>
10	LIDO GALLEY	27	0	No	<p>THE NON-FOOD CONTACT SURFACE IN THE INTERIOR OF THE ICE MACHINE WAS SOILED WITH MILDEW.</p> <p>Part was removed, cleaned and sanitized immediately after the inspection.</p>
11	HAMBURGER GRILL	20	0	No	<p>CARBONIZED FOOD RESIDUE WAS NOTED ON THE FRYER COILS. THIS CAME OFF EASILY WHEN SCRAPPED WITH FINGERNAIL.</p> <p>Fryer coils were dismantled and cleaned immediately after the inspection.</p>
12	HAMBURGER GRILL	20	0	No	<p>CORROSION WAS NOTED ON THE GRILL.</p> <p>We have been able to remove signs of corrosion. To be monitored.</p>

13	HAMBURGER GRILL	21	1	No
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PEELING SEALANT WAS NOTED ON THE HOOD.

Sealant has been removed and new 3M sealant has been applied where necessary on Feb. 25th

14	HAMBURGER GRILL	33	0	No
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PEELING SEALANT WAS NOTED ON THE BULKHEAD BEHIND THE GRILL.

Sealant has been removed and new 3M sealant has been applied where necessary on Feb. 25th

15	HAMBURGER GRILL	30	0	No
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A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK.

Hamburger grill was not in operation at the time of inspection. Receptacle had been removed during cleaning operations overnight and not returned to its location in a timely manner (for the inspection). Receptacle is now back in place.

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
16	OUTDOOR POOL	09	0	Yes	
17	DISPENSE BAR PANTRY - DECK 12	19	0	No	
18	CORRECTIVE ACTION STATEMENT	*	0	No	

THE CHLORINE LEVEL IN THIS POOL WAS MEASURED AT APPROXIMATELY 3.5 PPM.

Pool was closed until chlorine level reached correct measure.

TWO WHOLE SHELL EGGS WERE FOUND LOOSE ON A SHELF NEXT TO MILK IN CARTONS IN THE WALK-IN REFRIGERATOR. THE USE OF THESE EGGS WAS UNCLEAR.

Eggs removed and bar personnel verbally reprimanded (inspector advised that no drinks with eggs are available on our bar menus).

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SUN PRINCESS - CAS - 2/IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

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USE EMAIL MESSAGE SUBJECT LINE: SUN PRINCESS - CAS - 2/24/03.

